

## TEA AND COFFEE

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Americano	<b>£2.00</b>
Cappuccino	<b>£2.20</b>
Latte	<b>£2.20</b>
Flat White	<b>£2.20</b>
Espresso	<b>£1.95</b>
Macchiato	<b>£2.00</b>
Mocha	<b>£2.30</b>
Frappuccino	<b>£2.30</b>
Hot Chocolate	<b>£2.30</b>
English Breakfast Tea	<b>£1.90</b>
Other Teas	<b>£1.90</b>
Babyccino	<b>£1.00</b>

## SOFT DRINKS

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Mixers	<b>£1.30</b>
Juices	<b>£2.20</b>
Coke, Diet Coke, Lemonade	<b>£2.20</b>
Aqua Panna, Glass/Bottle	<b>£1.90/£3.90</b>
San Pellegrino, Glass/Bottle	<b>£1.90/£3.90</b>
Fentiman's Lemonade	<b>£2.95</b>
Fentiman's Ginger Beer	<b>£2.95</b>
Smoothies (ask for flavours)	<b>£2.85</b>
Milkshakes -Strawberry, Vanilla, Chocolate	<b>£2.85</b>

## BAR SNACKS

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Flavoured Peanuts	<b>£2.00</b>
French Fries & Mayonnaise	<b>£2.95</b>
Marinated Olives	<b>£2.95</b>
Empanadillas de Queso V	<b>£4.95</b>
Empanadillas de Carne	<b>£4.95</b>
Whitebait	<b>£5.95</b>
Polpette Arrabiata	<b>£5.75</b>

## PLATES TO SHARE

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### **Greek Meze** **£10.95**

Hummus, baba ghanoush, feta cheese, marinated olives, cherry tomatoes and mixed leaves served with toasted pitta bread.

### **Antipasto Misto** **£11.85**

Slices of salami, Parma ham, D.O.P buffalo mozzarella, marinated olives, grilled vegetables and cherry tomatoes served with a selection of fresh breads.

### **Mixed Bruschetta Platter** **£10.75**

Toasted ciabatta bread topped with a selection of tomatoes, Parma ham and beetroot cured Scottish salmon.

## CHAMPAGNE COCKTAILS

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### **Classic Champagne Cocktail** **£7.95**

Brown sugar, angostura bitters, cognac topped with champagne. First recorded in Jerry Thomas's 1862 book "How To Mix Drinks" where he almost certainly mistakenly specifies this as a shaken drink. That would be explosive.

### **Kir Royale** **£7.95**

Crème de cassis topped with champagne. This classic French drink originated in Burgundy where it was first made with white wine. Easy to make, easy to drink.

### **Bellini** **£6.50**

Pureéd white peaches, sugar syrup, lemon juice, peach schnapps topped with prosecco sparkling wine. Created in 1934 by Giuseppe Cipriani, at Harry's bar, Venice, Italy. Its hard not to like this blend of peaches and sparkling wine.

## MARTINI COCKTAILS

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### **Daiquiri** **£6.50**

Aged rum, freshly squeezed lime juice, sugar syrup served straight up. This classic drink was originally invented in 1905 in 'Venus' bar in Sandiagio Cuba and takes its name from a nearby iron mine.

Frozen fruit versions also available

### **Cosmopolitan** **£6.50**

Citron vodka, cointreau, cranberry juice and freshly squeezed lime juice. The modern cosmopolitan was created in 1987/88 at the Odeon in Manhattan and is credited to Toby Cecchini who added cointreau and fresh lime juice to the original recipe.

**Frostbite** **£5.95**

Tequila silver, crème de cacao, crème de menthe and cream shaken and double strained into a sugar rimmed glass.

**Black Cherry** **£5.95**

Tia Maria, sugar syrup and cherry marnier shaken, poured over coke and crushed ice, crowned with crème de cassis.

**Marmalade Martini** **£6.55**

Plymouth gin, cointreau, lemon juice and orange marmalade shaken, topped with orange swirl.

**Femme Fatale** **£5.95**

Vanilla and raspberry vodka shaken with strawberry pureé and cranberry juice.

**Classic Margarita** **£6.55**

Cointreau and tequila gold with lime juice.

**New York Cosmopolitan** **£5.95**

Stolichnaya vodka, cointreau, cranberry juice, lime juice, raspberries, shaken with ice and double strained. A twist on the classic 'Cosmo' where plain vodka and fresh raspberries-replace the traditional citron vodka.

## SHORT COCKTAILS

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**Caipirinha** **£6.50**

Cachaca, fresh lime and sugar syrup muddled together. Pronounced 'Kia-Pee-Reen-Yah,' the name of the traditional Brazilian cocktail means 'little countryside drink.' Ask your bartender for a fruit variation.

**Kokoloko** **£5.95**

Jack daniels, kahlua, creme de cacao and cream shaken together, poured over crushed ice, garnished with chocolate sprinkles.

## **Nutjob**

**£5.95**

Frangelico hazlenut liqueur, bison grass vodka, crème de framboise and cranberry juice served short over crushed ice.

# LONG COCKTAILS

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## **Mojito**

**£6.50**

Light white rum, mint leaves, freshly squeezed lime juice, sugar syrup and a dash of soda. Fruit variations are available. A traditional Cuban cocktail born out of the prohibition in America.

## **Tom Collins**

**£6.50**

Gin, lemon juice, sugar syrup and a dash of soda makes this a refreshingly simple cocktail a likely favourite. Thought to have been created circa 1800 by bartender John Collins at Limmer's Hotel, Conduit street, London. Ask your bartender for a fruit variation.

## **Long Island Iced Tea**

**£6.50**

Gin, vodka, rum, tequila, cointreau, freshly squeezed lemon and lime juice and sugar syrup topped with a dash of coke. It looks like iced tea disguising its contents - hence the name.

## **Treacle**

**£6.55**

Captain Morgan muddled with brown sugar and angostura bitters, topped with lemonade.

## **Bon Bon**

**£6.55**

Finlandia gin, limoncello and amaretto, shaken with lemon juice and sugar syrup, topped with sherbert sprinkles.

## **Wild Garden**

**£5.95**

Plymouth gin and bison grass vodka muddled with mint and sugar syrup, topped with apple juice, served long over crushed ice.

## **Cuban Cooler**

**£6.55**

Havana club and bacardi rum, shaken with lime juice and sugar syrup, topped with ginger ale.

# S P I R I T S

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## **Aperitifs 50ml**

Campari	<b>£2.50</b>
Martini Dry	<b>£2.50</b>
Martini Bianco	<b>£2.50</b>
Martini Rosso	<b>£2.50</b>

## **Vodka 25ml**

Finlandia	<b>£2.90</b>
Belvedere Pure	<b>£3.10</b>
Stoli Orange	<b>£2.90</b>
Stoli Vanilla	<b>£2.90</b>
Stoli Razberi	<b>£2.90</b>
Ketel One Citrus	<b>£3.10</b>

## **Gin 25ml**

Plymouth	<b>£2.90</b>
Bombay Sapphire	<b>£3.10</b>
Hendricks	<b>£3.50</b>
Tanqueray	<b>£3.10</b>
Tanqueray 10	<b>£4.25</b>
No. 209	<b>£3.80</b>

## **Rum 25ml**

Bacardi	<b>£2.90</b>
Havana 3yr	<b>£2.90</b>
Havana Especial	<b>£2.90</b>
Havana 7yr	<b>£3.35</b>
Havana Cuban Barrel	<b>£4.45</b>
Sailor Jerry's	<b>£2.90</b>

### **Tequila 25ml**

Ocho Blanco	£2.90
Ocho Reposado	£3.10
Sauza Blanco	£2.80

### **Whiskey Blended 25ml**

Johnnie Walker Black Label	£3.40
Monkey Shoulder	£3.50
Jamesons	£2.90

### **Cognac 25ml**

Hennessey VS	£2.90
Hennessey Fine	£4.50
Hennessey XO	£9.75

### **Whisky Malts 25ml**

Glenmorangie	£3.25
Glenfiddich 15yr	£3.30
Oban	£4.55
Dalwhinnie 15yr	£4.25
Ardberg	£3.65
Lagavulin 16yr	£4.70
Laphroig 10yr	£3.30
Yamazaki 12yr	£4.45

### **Whiskey American 25ml**

Jack Daniels	£2.90
Jack Daniels Single Barrel	£4.70

### **Bourbon 25ml**

Makers Mark	£3.20
Woodford Reserve	£3.90
Knob Creek	£3.50

## LIQUEURS

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Disaronno Amaretto 25ml	<b>£2.85</b>
Chambord 25ml	<b>£2.80</b>
Baileys 50ml	<b>£3.20</b>
Drambuie 25ml	<b>£2.85</b>
Frangelico 25ml	<b>£2.80</b>
Cointreau 25ml	<b>£2.85</b>
Kahlua 25ml	<b>£2.85</b>
Midori 25ml	<b>£2.80</b>
Limoncello 25ml	<b>£2.80</b>
Tia Maria 25ml	<b>£2.85</b>
Tuaca 25ml	<b>£2.80</b>

## BEERS

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Budvar	<b>£3.60</b>
Corona	<b>£3.80</b>
Peroni	<b>£3.60</b>
Becks	<b>£3.50</b>
Becks Alcohol Free	<b>£2.85</b>
Magners Irish Cider 568ml	<b>£4.90</b>
Magners Pear Cider 568ml	<b>£4.90</b>

## DRAUGHT BEER AND REAL ALE

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Please see our blackboards for our offering